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FOR 1911

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SOME TIMELY RECIPES

NEW THINGS IT WILL PAY COOK TO TRY.

Lemon Rice and Russian Lemon Pie
Formulas Make Mouth Water to
Road Them—Butter Scotch
and Pepper Sauce.

Lemon Pie.—There are many different rules for making lemon pies, two of which I will give. For the first heat to a cream a tablespoonful butter and one cupful sugar. Put into a saucepan with a scant cupful boiling water, then add the juice and grated yellow rind of two lemons. When it reaches the boiling point stir in a tablespoonful corn starch dissolved in a little cold water and stir and cook until clear and thickened. Have ready the well beaten yolks of two eggs, stir in, cook a moment longer, then take at once from the fire. Pour into a well baked crust and spread over it, heaping lightly, a meringue made from the whipped whites of two eggs and two tablespoonfuls powdered or fine granulated sugar. Set in the oven, which should be quite cool, and let the meringue gradually puff and color.

Russian Lemon Pie.—Beat together one cupful sugar and one egg. Put over the fire, in a double boiler, three-fourths cup water and a teaspoonful lemon juice. When boiling add sugar and eggs, the grated yellow peel of two lemons and a soda cracker rolled fine. Wet two tablespoonfuls flour with a quarter cupful cold water and add to the other ingredients. Lastly, stir in a large cupful seeded and chopped raisins. Line two small pie tins or one large pie tin with pastry, pour in the lemon mixture, put on an upper crust and bake for about thirty-five minutes.

Butter Scotch.—Boil together one cupful each sugar and molasses, one-half cupful butter, a tablespoonful vinegar and a quarter teaspoonful soda. Stir frequently to prevent burning and as soon as the syrup reaches the snap stage when dropped in cold water take from the fire and flavor to taste. Pour upon a buttered tin in a sheet one-quarter of an inch thick and when nearly cold check it off into squares, using a sharp knife. Separate when cold and wrap each square in paraffin paper.

Pepper Sauce.—Grind one dozen and a half green, red and yellow peppers and a small solid head of cabbage in a meat chopper. They should be very fine. Add 5 cents' worth each celery seed and ground mustard with vinegar to make the consistency of catsup. This goes well with meats.

The Home



If hooks for the bathroom, kitchen and pantry are dipped in enamel paint there will be no trouble from rust.

Having several pairs of shoes and never wearing the same pair more than one or two days at a time will rest the leather and make it last better.

Chamois leather should be washed, when necessary, in soap suds, and rinsed in soap suds—not in clear water. Treated thus it will keep its original softness.

Any dish that has held dough, milk, cream or eggs should be rinsed in cold water before being placed in hot water, as hot water tends to cook such things and make them more difficult to remove.

Puree of Lima Bean Soup.

Soak one pint of lima beans over night in cold water and in the morning boil in water until soft. If the water boils away very much add a little milk or water. Sift closely and add salt, pepper and cayenne to taste. If you like add a little onion juice. Melt one tablespoon of butter and rub into it until it is perfectly smooth one tablespoon of flour. Pour on this one cup of boiling water and stir hard. Stir the two mixtures together. Slice two or three tomatoes—very thin and put in the soup. It will be ready to serve as soon as it boils.

Tomato Puree.

One can tomatoes, two carrots, cut in slices; one-half bay leaf, one stalk celery, four sprigs parsley, two cloves, two onions, four tablespoonfuls butter, four tablespoonfuls flour, one tablespoon salt, one-eighth teaspoon pepper. Put tomatoes, spices, parsley and herbs into a small kettle and cook until the tomatoes are thick and rather dark. Melt the butter, add flour and seasonings, then the tomatoes gradually, strain and reheat. Serve on omelets or meats or fish.

Useful Tip.

For those who have to do much household work this hint will be useful. Before putting the hands into soda water rub the fingertips and round the nails with vaseline. The water will not then touch them and make them crack.

FOR FRICASEE OF FOWL

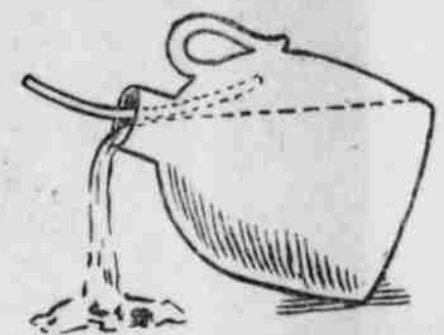
Directions by Which You Can Produce Dish That Will Make Hit With Father.

Take a fowl as plump and tender as you can get, clean it thoroughly and wash inside and out in saleratus water. Wipe dry, rub inside and out with dry saleratus, not too much, and let lay over night. The next morning wash off the soda, cut up, taking pains to disjoint it properly, put into a kettle and nearly cover with cold water. Rub first with salt, pepper and a little sage. Bring to a boil, then set back, closely covered, where it will just simmer until it is done. When it is very tender remove the chicken from the broth, keeping hot. Skim off all the fat from the liquor, set it where it will boil up well. Season more if needed, and add one pint of cream if possible, or rich milk. Let come to a boil, then draw to back of the stove and stir in quickly the well beaten yolk of an egg and a tablespoon of chopped parsley. Have the chicken arranged upon a platter, leaving a hollow in the center. Take hot cream of tartar biscuits, split and lay in the hollow upon the platter, and then pour the cream and egg gravy over chicken and biscuits and serve at once. A little rice may be added to the gravy, cooking well in the liquor before adding cream and egg. When this is done make crisp delicately browned triangles of toast and serve in place of the biscuits. Sometimes, when using the toast in place of the biscuits, fry thin, lean slices of bacon until they are crisp and golden brown, then arrange the toast upon the serving dish, place the bacon upon the toast and the chicken upon that, then pour the gravy over all, as usual.

WHEN THE FLOW IS SLOW

Method of Overcoming One Difficulty in Handling Liquids in Cold Weather.

In cold weather when liquids, such as molasses, syrups, boiled cider, etc., flow irregularly and slowly and one



is in haste, insert a bent metal, rubber or glass tube in the receptacle above the liquid and half the time is needed to get the desired supply.

With Red Peppers.

Sweet red peppers are an improvement to the meat stew, pie or ragout, to creamed fish dishes and to other entrees. Some persons use them with the canned corn which one must go back to for the winter. The peppers should be divested of their seeds and be shredded fine. They do not need long cooking. Some persons who use them in salads shred them in salted water for three or four minutes to make them a little more tender than if they are used uncooked. With cabbage salad they are delicious chopped fine without cooking. Stuffed with seasoned bread crumbs or rice and meat and baked they are at their best.

Johnny Cake.

One quart of milk, two well-beaten eggs, butter and lard each the size of an egg, one tablespoonful of brown sugar, one teaspoonful of soda, two tablespoonfuls of flour, sufficient Indian meal to make a thick drop batter. Melt the butter, mix all the ingredients except the soda together and beat for ten minutes. Add the soda dissolved in a tablespoonful of hot water, beat for a moment longer, pour into a buttered pan of such size that the cake will be not much more than an inch thick and bake slowly in a moderate oven. Serve hot, breaking it into squares.

Royal Custards.

Four eggs, one egg white, one gill cream, one-half teaspoon salt, few grains nutmeg, few grains cayenne. Beat eggs and seasonings together, add one gill of cream or same quantity of rich milk. Strain through fine strainer into buttered timbale molds. Set molds in a saucepan with boiling water reaching to half their height. Bake until firm. Cool, cut into slices or fancy shapes and add to consommé. One-half teaspoon of onion juice may be added before cooked.

Nut Bread.

Two cups graham flour, two cups bread flour, half cup sugar, one teaspoonful salt; sift together; add two cups sour milk, half cup molasses, one cup boiling water, one teaspoon soda, one cup walnut meats chopped fine; stir well; pour into two bread pans; let rise 30 minutes; bake in medium oven three-quarters of an hour.

Fruit Cake Without Eggs.

One cup molasses, one cup butter, milk or sour milk, one cup brown sugar, one cup butter, one teaspoon each of cloves, cinnamon and nutmeg, one teaspoon of soda dissolved in a little hot water, one quart flour, one cup of raisins, citron and other fruit as much as you like. This makes a large cake or two small ones.

A NOBLE RECORD

Of many hundreds of thousands of cures forms a well sustained basis for every claim put forth by the makers of DR. PIERCE'S GOLDEN MEDICAL DISCOVERY as a remedy for many of the troublesome affections which afflict mankind; yet it is not extolled as a "cure-all" by any means. No extravagant promises are flaunted before the public to arouse false hopes in the afflicted. Your neighbors probably know of some of its many cures; ask them.

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WELL SUSTAINED

Market Report.

Corrected Feb. 3 1911.

RETAIL GROCERY PRICES.

Country lard, good color and clean, 15c per pound.
Country bacon, 15c per pound.
Black-eyed peas, \$4.50 per bushel.
Country shoulders, 12c per pound.
Country hams, 20c per pound.
Irish potatoes, 90c per bushel.
Northern eating Burbank potatoes, 90c per bushel.
Northern eating Rural potatoes, 90c per bushel.
Potatoes, Irish, 25c. peck.
Sweet potatoes, \$1.60 per bushel.
Yellow eating onions, \$2.00 per bushel.
Red eating onions, \$1.75 per bushel.
Dried Navy beans, \$3.20 per bushel.
Cabbage, New 5 and 10 cents a head.
Dried Lima beans, 7c per pound.
Country dried apples, 10c per pound.
Country dried peaches, 10c per pound.
Daisy cream cheese, 25c per pound.
Full cream brick cheese, 25c per pound.
Full cream Limberger cheese, 25c per pound.
Popcorn, dried on ear, 2c per pound.
Fresh Eggs 25c per doz.
Choice lots fresh, well-worked country butter, in pound prints, 30c.

FRUITS.

Lemons, 25c per dozen.
Navel Oranges, 25c, 30c, per doz.
Bananas, 20c and 25c doz.
New York State apples \$6.50 to \$7.00 per barrel.

Cash Price Paid For Produce.

POULTRY.

Dressed hens, 12c per pound.
Dressed cocks, 7c per pound.
Live hens, 7c per pound; live cocks, 3c per pound; live turkeys, 16c per pound.
Dressed geese, 11c per pound for choice lots, live 5c.
Fresh country eggs, 16 cents per dozen.
Fresh country butter 25c lb.

A good demand exists for spring chickens, and choice lots of fresh country butter.

HAY AND GRAIN.

Choice timothy hay, \$17.00.
No. 1 timothy hay, \$20.00.
No. 2 timothy hay, \$20.00.
Choice clover-hay, \$14.00.
No. 1 clover hay, \$14.00.
No. 2 clover hay, \$12.00.
Clean, bright straw hay, \$6.00.
Alfalfa hay, \$16.00.
White seed oats, 42c.
Black seed oats, 40c.
Mixed seed oats, 41c.
No. 2 white corn, 50c.
No. 2 mixed corn, 50c.
Winter wheat bran, \$22.00.
Chops, \$3.50.

ROOTS, HIDES, WOOL AND TALLOW.
Prices paid by wholesale dealers to butchers and farmers:

Roots—Southern ginseng, \$5.75 lb.
"Golden Seal" yellow root, \$1.35 lb.
Mayapple, 3c; pink root, 12c and 13c.
Tallow—No. 1, 4c, No. 2, 4c.

Wool—Burry, 10c to 17c; Clear Grease, 21c; medium, tub washed, 23c to 30c; coarse, dingy, tub washed, 18c to 23c.

Feathers—Prime white goose, 50c; dark and mixed old goose, 15c to 30c; gray mixed, 15c to 30c; white duck, 22c to 35c, new.

Hides and Skins—These quotations are for Kentucky hides. Southern green hides 8c. We quote assorted lots dry flint, 12c to 14c. 9-10 better demand.

Homeseekers'

Excursion fares to points in Colorado, Idaho, Kansas, Michigan, Missouri, Montana, Nebraska, Nevada, Utah, North Dakota, South Dakota, Wisconsin, Arizona, Texas, Oklahoma, Arkansas, Louisiana, Mexico, New Mexico, Wyoming. The Illinois Central will sell round-trip homeseekers excursion tickets to points in the above named states every first and 3rd Tuesday at very reasonably reduced rates. For further information call on, write or phone ticket agent Illinois Central, Comb. 45 2.

T. L. Morrow, Agent

Mardi Gras And Cuba Tours.

The Illinois Central R. R. has arranged with Daniel M. Bowmar, widely known for his successful management of pleasure tours, to personally conduct a nine days' tour via the I. C. to New Orleans for Mardi Gras Feb. 22, 1911, at a low cost to include all expenses. Also 19 days and 24 days' tours to New Orleans and Cuba. Everything first-class. For folders giving details address Bowmar's Tours, Versailles, Ky., or call on agent Illinois Central R. R.

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Examination of

County Pupils.

The examination for county school graduates will be held on Friday and Saturday, January 27 and 28. The examination will be held in this city and it is imperative that all pupils intending to enter the high school shall take this examination as the certificate of proficiency is necessary to gain entrance to the high school.

JENNIE WEST,
County Superintendent.

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Paxtine destroys germs that cause disease, decay and odors—that is why it is the best mouth wash and gargle, and why it purifies the breath, cleanses and preserves the teeth better than ordinary dentifrices, and in sponge bathing it completely eradicates perspiration and other disagreeable body odors. Every dainty woman appreciates this and its many other toilet and hygienic uses. Paxtine is splendid for sore throat, inflamed eyes and to purify mouth and breath after smoking. You can get Paxtine Toilet Antiseptic at any drug store, price 25c and 50c, or by mail postpaid from The Paxtine Toilet Co., Boston, Mass., who will send you a free sample if you would like to try it before buying.

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